



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

December 18, 2018

Don O'Shaughnessy, Ph.D., DABT
Agent for
Purdy Products Company
206 Traditions Blvd.
Bowling Green, KY 42103

Subject: Label Amendment – Optional Equipment, Beer and Beverage Lines Marketing Language
Product Name: STERA-SHEEN GREEN LABEL SANITIZER & CLEANER
EPA Registration Number: 178-9
Application Date: August 27, 2018
Decision Number: 544049

Dear Dr. O'Shaughnessy:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

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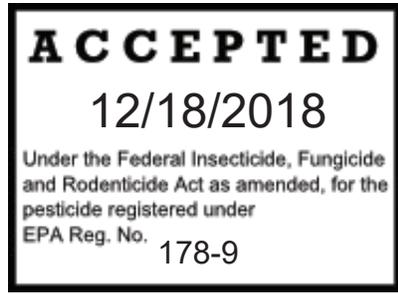
Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 6. If you have any questions, please contact Wanda Henson by phone at (703) 308-6345, or via email at henson.wanda@epa.gov

Sincerely,

A handwritten signature in blue ink that reads "Wanda G. Fuller, for". The signature is written in a cursive style.

Demson Fuller, Product Manager 32
Regulatory Management Branch I
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure



[FRONT PANEL]
STERA-SHEEN®
GREEN LABEL
Sanitizer & Cleaner
[Optional Marketing Statements]

- (Detergent/Sanitizer/Milkstone Remover (For Frosty™ Machines))
 - (Milkstone Remover)
 - (The Authorized Fresh Blends Equipment Sanitizer & Cleaner)
 - (The Authorized [Fresh Blends logo] Equipment Sanitizer & Cleaner)
 - (Tea Brewer Cleaner & Sanitizer)
 - (Tea Brewer/Dispenser Cleanser and Sanitizer)
 - (Sanitizer)
 - (Sanitizer for Frozen Dessert Machines)
 - (Sanitizer/Cleaner/Milkstone Remover)
 - (Sanitizer/Cleaner/Milkstone Remover for Frozen Dessert Machines)
 - (Sanitizer and Cleaner for Frozen Dessert Machines)
 - (Cleaner and Sanitizer for Frozen Dessert and Beverage Machines)
 - (General Purpose Cleaner and Sanitizer for Kitchen Utensils, Dishes, Glasses, Food-Contact Machine Parts, Sealed Floors, Sealed Countertops & Stationary Equipment Surfaces)
 - (Cleaning/Sanitizing Utensils, Kitchenware, and Food-Contact Equipment for Sani Station™ One Compartment)
 - (Cleaning/Sanitizing Utensils, Kitchenware, and Food-Contact Equipment for Sani Station™ Two Compartment)
 - (Detergent/Sanitizer/Milkstone Remover)
 - (Detergent/Sanitizer/Milkstone Remover for Frosty™ Machines)
 - (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
 - (Sanitizer and Cleaner)
 - (Chlorinated Cleaner/Sanitizer)
 - (Chlorinating sanitizer for kitchen utensils and other food-contact surfaces)
 - (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
 - (For Beverage Dispensing Systems)
 - (For Ready Draft Dispensers)
 - (For Beer Lines)
 - (For Beverage Lines)
 - (For Refillable Kegs)
- [If included on final printed label, NSF Logo will appear on back panel]**



For Institutional Use

ACTIVE INGREDIENT

Sodium Dichloro-S-Triazinetrione Dihydrate*	2.4%
OTHER INGREDIENTS	97.6%
TOTAL	100.0%

*Available chlorine 1.34%

KEEP OUT OF REACH OF CHILDREN
WARNING

[When necessary, the following will be added to final printed label, depending on container type/size]
 [See (box side panel) (pamphlet inside outer carton) (outer carton label) for First Aid instructions, Precautionary Statements, Directions for Use, and Storage and Disposal Statements]
 (Read Additional Precautionary Statements on (side) (back) (panel(s)) (outer carton)
 (Read outer carton label for additional Precautionary Statements and complete Directions for Use)
 [For Outer Carton] Read Precautionary Statements on side panel. [For Jar] (Read additional Precautionary Statements on side panel.)

MANUFACTURED BY PURDY PRODUCTS CO.	EPA Reg. No. 178-9 EPA Est. No. 178-IL-1
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1255 KARL COURT, WAUCONDA, IL 60084

Net Weight: (.5 oz.) [OR] (.75 oz.) [OR]
(1 oz.) [OR] (1.5 oz.) [OR] (2 oz.)

(Batch Code:) [to appear on front or back panel of label or immediate container, depending on container type/size]

[BACK OR SIDE PANEL]

FIRST AID

If in eyes:

Hold eye open and rinse slowly and gently with water for 15-20 minutes.

Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

Call poison control center or doctor for treatment advice.

If on skin or clothing:

Take off contaminated clothing.

Rinse skin immediately with plenty of water for 15-20 minutes.

Call poison control center or doctor for treatment advice.

If swallowed:

Call poison control center or doctor immediately for treatment advice.

Have person sip a glass of water if able to swallow.

Do not induce vomiting unless to do so by poison control center or doctor.

Do not give anything by mouth to an unconscious person.

FOR MEDICAL EMERGENCY INFORMATION CALL 1-800-222-1222

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

PRECAUTIONARY STATEMENTS

Hazards To Human And Domestic Animals

Warning: Causes substantial but temporary eye injury. Harmful if swallowed or absorbed through the skin. Do not get in eyes, on skin or on clothing. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

PHYSICAL AND CHEMICAL HAZARDS

Do not use in combination with soaps, other detergents or chemicals.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner that is inconsistent with labeling.

[Reviewer: This label will include a picture similar to the picture below, depicting packet mixing directions required for 100-150 ppm available chlorine OR it will have the text found in the box below the picture.]

(Stera-Sheen Green Label Sanitizer & Cleaner required use dilution)



(2 oz.) [OR] (1.5 oz.) [OR] (1 oz.) (2 gal. of water) [OR] (1½ gal. of water) [OR]
[OR] (.75 oz.) [OR] (.5 oz.) (3-4 qt. of water) [OR] (6-8 qt. of water) [OR]
(2 qt. of water) [OR] (4-6 qt. of water) [OR]
(1.5-2 qt. of water) [OR] (3-4 qt. of water) [OR]
(4.5-6 qt. of water) [OR] (8 qt. of water)

[OR]

Stera-Sheen Green Label Sanitizer & Cleaner required use dilution

[for 2.0 oz. packet or jar with 2 oz. scoop:] (2 oz. to 2 gal. water = 100 ppm Available Chlorine)

[OR] [for 1.5 oz. packet:] (1.5 oz. to 1½ gal. water = 100 ppm Available Chlorine)

[OR] [for one 1 oz. packet/scoop:] (1 oz. to 3-4 qt. water = 100-150 ppm Available Chlorine)

[OR] [for two 1 oz. packet:] (2 oz. to 6-8 qt. water = 100-150 ppm Available Chlorine)

[OR] [for one .75 oz. packet:] (.75 oz. to 2 qt. water = 150 ppm Available Chlorine)

[OR] [for two .75 oz. packet:] (1.5 oz. to 4-6 qt. water = 100-150 ppm Available Chlorine)

[OR] [for one .5 oz. packet:] (.5 oz. to 1.5-2 qt. water = 100-150 ppm Available Chlorine)

[OR] [for two .5 oz. packet:] (1 oz. to 3-4 qt. water = 100-150 ppm Available Chlorine)

[OR] [for three .5 oz. packet:] (1.5 oz. to 4.5-6 qt. water = 100-150 ppm Available Chlorine)

[OR] [for one 1.5 oz. packet:] (1.5 oz. to 4-6 qt. water = 100-150 ppm Available Chlorine)

[OR] [for two 1.5 oz. packet:] (3 oz. to 8 qt. water = 150 ppm Available Chlorine)

[OR] [for one 2 oz. packet:] (2 oz. to 6-8 qt. water = 100-150 ppm Available Chlorine)

[OR] 1 oz. to 1 gal. water = 100 ppm Available Chlorine

[OR] 2.5 oz. to 2.5 gal. water = 100 ppm Available Chlorine

pH between 9 and 10

(PLEASE REFER TO YOUR OPERATOR'S MANUAL FOR DETAILED INSTRUCTIONS.)

(When used as directed, Stera-Sheen Green Label Sanitizer & Cleaner is used for cleaning and sanitizing frozen dessert and beverage machines) (and to clean and sanitize surfaces such as:)

(Acrylic;) (Aluminum;) (Brass;) (Copper;) (Chrome;) (Corian®;) (Glass;) (Glazed ceramic, enameled, and porcelain surfaces;) (Iron;) (Laminated surfaces;) (Linoleum;) (Metal;) (Plastics (such as nylon, polystyrene or polypropylene);) (Porcelain;) (Rubber (such as EPDM or Viton);) (Sealed granite;) (Sealed limestone;) (Sealed marble;) (Sealed slate;) (Sealed stone;) (Sealed terracotta;) (Sealed terrazzo;) (Stainless steel;) (Vinyl;) (and) (Vinyl graphics)

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES

(Soft-serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Follow manufacturer's directions to drain and rinse hopper (or dispenser) and freezing cylinder. Rinse until water is clear.
2. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) into 2 gallons of warm water) [OR] (1.5 oz. packet in 1½ gallons of warm water). Pour into hopper/dispenser.
3. Agitate solution per manufacturer's suggested wash cycle. Or, manually brush clean making sure solution makes contact with all surfaces.
4. Drain solution completely.
5. Following manufacturer's directions, take all removable parts to sink. Clean by soaking for at least one minute using one ((2 oz. packet) [OR] (2 oz. scoop) per 2 gallons) [OR] (1.5 oz. packet in 1½ gallons) of warm water. Allow to air dry. Follow local health ordinances.
6. Repeat procedures for each freezing cylinder or dispenser. To insure adequate cleaning, do not reuse solution.

ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine and lubricate all parts according to manufacturer's specifications.
2. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop) in 2 gallons of warm water) [OR] (1.5 oz. packet in 1½ gallons of warm water). Pour into hopper (or dispenser).
3. Agitate sanitizing solution per manufacturer's suggested wash cycle, but for no less than one minute.
4. Drain solution completely. Repeat procedures for each freezing cylinder. **DO NOT REUSE SOLUTION.** Do not rinse. Follow local health codes.

[OR]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING FROZEN DESSERT AND BEVERAGE MACHINES

(Soft-serve ice cream & shake freezers, batch freezers, frozen yogurt, frozen custard, frozen carbonated beverages, smoothie and granita machines, iced cappuccino machines, shaved iced machines, slush machines, and other frozen dessert and beverage machines)

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Take hopper cover, gasket and mix feed device to sink for cleaning.
2. Place control switch in "Wash" position.
3. Drain all product into sanitized rerun container if local health codes permit.
4. Pour 2 gallons of cool rinse water into the hopper. Brush clean hopper and inlet hole.
5. Place control switch in "Wash" position and agitate for two minutes. Drain rinse water. Switch to "Off" position. Repeat rinsing procedure until water is clear.
6. Dissolve one ((2 oz. packet) [OR] (2 oz. scoop)) in 2 gallons) [OR] (1.5 oz. packet in 1½ gallons) of warm water. Pour solution into hopper.
7. Place control switch in "Wash" position to agitate for five minutes. Drain solution completely. Switch to "Off" position.

8. Remove all freezing cylinder parts and door. Brush clean all disassembled parts by soaking in sanitizing solution for at least one minute. Allow to air dry. Follow local health codes.
9. Repeat procedures for each freezing cylinder. To insure adequate cleaning, do not reuse solution.

ASSEMBLY AND SANITIZING INSTRUCTIONS

1. Assemble machine and lubricate all parts according to manufacturer’s specifications.
2. Dissolve one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5 oz. packet in 1½ gallons) of warm water. Pour into hopper.
3. Place control in "Wash" position to agitate for five minutes. Drain solution completely. Switch to "Off" position. **DO NOT RINSE.** Follow local health codes.
4. Repeat procedures for each freezing cylinder. **DO NOT REUSE SOLUTION.**

[AND/OR]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING FROSTY™ * MACHINES

CLEANING AND DISASSEMBLY INSTRUCTIONS

1. Place control switch in “Wash” position.
2. Take hopper cover, gasket and mix feed device to 3-compartment sink for cleaning.
3. Drain all product into sanitized stainless steel pail, cover and place in walk-in for reuse if local health codes permit. NOTE: Never leave machine in “Wash” position for more than 5 minutes.
4. Pour 2 gallons of cool rinse water into hopper. Brush clean hopper inlet hole and sensing probe.
5. Place control switch in “Wash” position and agitate for two minutes. Drain rinse water. Repeat rinsing procedure until water is clear. Switch to “Off” position.
6. Dissolve one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5-oz. packet in 1½ gallons) of warm water in stainless steel bucket.
7. Pour sanitizing solution into hopper. Brush clean hopper, inlet hole and sensing probe.
8. Place control switch in “Wash” position, to agitate for five minutes. Drain all solution. Switch to “Off” position.
9. Unplug Frosty™ machine.
10. Remove all freezing cylinder parts and door. Brush clean all disassembled parts at the 3-compartment sink. Wash, rinse and sanitize by soaking with this product for at least one minute and allow to air dry.
11. Repeat procedures for units with two freezing cylinders. Do not reuse solution.

ASSEMBLY, SANITIZING AND OPERATION INSTRUCTIONS

NOTE: Make sure Frosty™ Machine is unplugged.

1. Assemble and lubricate all disassembled parts according to manufacturer’s specifications.
2. Plug in Frosty™ Machine.
3. Dissolve one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5-oz. packet in 1½ gallons) of warm water in a stainless steel bucket.
4. Pour ((2 oz. packet) **[OR]** (2 oz. scoop) 2 gallons) **[OR]** [*for 1.5 oz. packet:*] (1½ gallons) of sanitizing solution into hopper. As it enters the freezing cylinder, brush-clean hopper, inlet hole and sensing probe.
5. Place control in “WASH” position, to agitate for five minutes. Drain all sanitizing solution. Switch to “Off” position.
6. Pour specified amount of fresh mix into hopper. Raise draw arm to force remaining sanitizer from freezing cylinder. NOTE: Prime machine no sooner than 30 minutes before using. **DO NOT RINSE.** Follow local health codes. **DO NOT REUSE SOLUTION.**

*Frosty™ is a trademark of Wendy’s/Arby’s Group, Inc.

[AND / OR]

CLEANING AND SANITIZING FRESH BLENDER EQUIPMENT

DAILY CLEANING:

Prepare Cleaning Solution: In Shaker Jug, mix 1 gallon of water with 1 ounce of Stera-Sheen Green Label Sanitizer & Cleaner. Dissolve Completely. Fill spray bottle to 12 oz. line. Fill 2-20 oz. cups with mixed Stera-Sheen solution and set aside. Follow manufacturer's and on-screen instructions for cleaning and sanitizing Fresh Blender Equipment.

WEEKLY CLEANING:

Prepare Cleaning Solution: In Shaker Jug, mix 2.5 gallons of water with 2.5 ounces of Stera-Sheen Green Label Sanitizer & Cleaner. Dissolve Completely. Fill spray bottle to 12 oz. line. Fill 2-20 oz. cups with mixed Stera-Sheen solution and set aside. Connect the cleaning hose to the CIP pump connector. Place the other end into the Shaker Jug filled with mixed Stera-Sheen solution. Follow manufacturers and on-screen instructions for cleaning and sanitizing Fresh Blender Equipment. DO NOT REUSE SOLUTION. Follow local health codes.

[AND / OR]

For Use with Spray Bottle:

When Stera-Sheen Green Label Sanitizer & Cleaner is mixed per the required use dilution (1 oz. per each gallon of water), pour into reusable spray bottle. (see notes below)

To Clean:

1. Spray as necessary to completely coat the surface(s) with Stera-Sheen-Sheen Green Label Sanitizer & Cleaner solution. Brush clean and/or wipe with clean towel saturated with Stera-Sheen solution to remove any soil build up.

To Sanitize:

1. Spray as necessary to completely coat the surface with Stera-Sheen solution. Allow to soak for at least 60 seconds.

[AND / OR]

2. Saturate a clean towel with Stera-Sheen solution and wipe surface(s) to completely coat with solution. Allow to soak for 60 seconds.

Notes: Spray bottle should be indicated for use with Stera-Sheen Green Label Sanitizer & Cleaner Solution only. Do not use or mix spray bottle with any other chemicals. After 4 hours, Stera-Sheen Green Label Sanitizer & Cleaner solution should be retested to indicate available chlorine per your local health dept requirements or the solution should be discarded. Mix new solution as needed following the correct dilution ratio.

[AND/OR]

[Directions for .5 oz. packet [OR] .5 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ One Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Scrape or wipe loose food soils on red debris squeegee.
4. Scrub vigorously through the brushes until visibly clean.
5. Allow item to remain submerged for at least one minute.
6. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of .5 oz. Packet(s) [OR] .5 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
1.5 - 2 quarts	1 (100-150ppm)
3 - 4 quarts	2 (100-150ppm)
4.5 - 6 quarts	3 (100-150ppm)

[AND/OR]

[Directions for .75 oz. packet [OR] .75 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ One Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Scrape or wipe loose food soils on red debris squeegee.
4. Scrub vigorously through the brushes until visibly clean.
5. Allow item to remain submerged for at least one minute.
6. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of .75 oz. Packet(s) [OR] .75 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
2 quarts	1 (150ppm)
4-6 quarts	2 (100-150ppm)

[AND/OR]

[Directions for 1 oz. packet [OR] 1 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ One Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Scrape or wipe loose food soils on red debris squeegee.
4. Scrub vigorously through the brushes until visibly clean.
5. Allow item to remain submerged for at least one minute.
6. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of 1 oz. Packet(s) [OR] 1 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
3-4 quarts	1 (100-150ppm)
6-8 quarts	2 (100-150ppm)

[AND/OR]

[Directions for 1.5 oz. packet [OR] 1.5 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ One Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Scrape or wipe loose food soils on red debris squeegee.
4. Scrub vigorously through the brushes until visibly clean.
5. Allow item to remain submerged for at least one minute.
6. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of 1.5 oz. Packet(s) [OR] 1.5 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
4-6 quarts	1 (100-150ppm)
8 quarts	2 (150ppm)

[AND/OR]

[Directions for 2 oz. packet [OR] 2 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ One Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Scape or wipe loose food soils on red debris squeegee.
4. Scrub vigorously through the brushes until visibly clean.
5. Allow item to remain submerged for at least one minute.
6. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

Number of 2 oz. Packet(s) [OR] 2 oz. Scoop(s)

<u>Water</u>	<u>(ppm of Available Chlorine)</u>
6-8 quarts	1 (100-150ppm)

[AND/OR]

[Directions for .5 oz. packet [OR] .5 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ Two Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill first Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Fill second Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve.
4. Scape or wipe loose food soils on red debris squeegee.
5. Scrub vigorously through the brushes until visibly clean.
6. Place item into second Sani Pan and leave submerged for at least one minute.
7. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

Number of .5 oz. Packet(s) [OR] .5 oz. Scoop(s)

<u>Water</u>	<u>(ppm of Available Chlorine)</u>
1.5-2 quarts	1 (100-150ppm)
3-4 quarts	2 (100-150ppm)
4.5-6 quarts	3 (100-150ppm)

[AND/OR]

[Directions for .75 oz. packet [OR] .75 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ Two Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill first Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Fill second Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve.
4. Scrape or wipe loose food soils on red debris squeegee.
5. Scrub vigorously through the brushes until visibly clean.
6. Place item into second Sani Pan and leave submerged for at least one minute.
7. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of .75 oz. Packet(s) [OR] .75 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
2 quarts	1 (150ppm)
4-6 quarts	2 (100-150ppm)

[AND/OR]

[Directions for 1 oz. packet [OR] 1 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ Two Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill first Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Fill second Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve.
4. Scrape or wipe loose food soils on red debris squeegee.
5. Scrub vigorously through the brushes until visibly clean.
6. Place item into second Sani Pan and leave submerged for at least one minute.
7. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of 1 oz. Packet(s) [OR] 1 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
3-4 quarts	1 (100-150ppm)
6-8 quarts	2 (100-150ppm)

[AND/OR]

[Directions for 1.5 oz. packet [OR] 1.5 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ Two Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
2. Fill first Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve. Place Brush Insert into Sani Pan. Brushes must be submerged below water level.
3. Fill second Sani Pan with warm water to Fill Line. Add packet(s) contents [OR] scoop(s) to water and dissolve.
4. Scrape or wipe loose food soils on red debris squeegee.
5. Scrub vigorously through the brushes until visibly clean.
6. Place item into second Sani Pan and leave submerged for at least one minute.
7. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of 1.5 oz. Packet(s) [OR] 1.5 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
4-6 quarts	1 (100-150ppm)
8 quarts	2 (150ppm)

[AND/OR]

[Directions for 2 oz. packet [OR] 2 oz. scoop]

Cleaning and Sanitizing Kitchenware, Components, Utensils, or Miscellaneous Food-Contact Equipment and Parts For Manual Warewashing with Sani Station™ Two Compartment.

1. Follow dilution chart. Prepare a fresh 100-150ppm solution daily and when the available chlorine falls below 50ppm. ALWAYS use chlorine test stripes.
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4. Scrape or wipe loose food soils on red debris squeegee.
5. Scrub vigorously through the brushes until visibly clean.
6. Place item into second Sani Pan and leave submerged for at least one minute.
7. Remove and place in Drying Basket to air dry. DO NOT RINSE.

--- Dilution Ratio Chart ---

<u>Water</u>	<u>Number of 2 oz. Packet(s) [OR] 2 oz. Scoop(s)</u> <u>(ppm of Available Chlorine)</u>
6-8 quarts	1 (100-150ppm)

[AND/OR]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

**(DAILY MAINTENANCE PROCEDURES FOR ALL ICED TEA
BREWERS/DISPENSERS)**

[OR THE FOLLOWING HEADING]

(For China Mist Iced Tea Brewers/Dispensers)

DAILY Maintenance Procedures For All Manufacturers and Models)

1. Drain tea from dispenser. DO NOT KEEP TEA OVERNIGHT.
2. Fill tea dispenser with warm water.
3. Mix one ((2 oz. packet) **[OR]** (2 oz. scoop) for every 2 gallons) **[OR]** (1.5-oz. packet for every 1¹/₂ gallons) of warm water to yield 100 ppm available chlorine.
4. Stir solution until dissolved. Put brew funnel into solution. Allow solution to soak for 1 – 2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder, take dispenser to sink, swish solution and pour out from top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

[AND/OR]

[Directions for 1.5 oz. packet]

Daily Maintenance Procedures For All Iced Tea Brewers/Dispensers

1. Drain tea from dispenser. DO NOT KEEP TEA OVERNIGHT
2. Fill tea dispenser with warm water.
3. For smaller machines (1.5 gal./5.7 L) -
Add ONE 1.5 OZ. PACKET to tea dispenser.
For larger machines (3 gal./11.4 L) -
Add TWO 1.5 OZ. PACKETS to tea dispenser.
4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1 – 2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder, take dispenser to sink, swish solution and pour out from the top of dispenser. Be sure to pour out any particulate matter.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

[AND/OR]
[Directions for 1.5 oz. packet]

For China Mist Iced Tea Brewers/Dispensers
DAILY Maintenance Procedures For All Manufacturers and Models

1. Drain tea from dispenser. DO NOT KEEP TEA OVERNIGHT
2. Fill tea dispenser with warm water.
3. For smaller machines (1.5 gal./5.7 L) -
Add ONE-1.5 OZ. PACKET to tea dispenser.
For larger machines (3 gal./11.4 L) -
Add TWO-1.5 OZ. PACKETS to tea dispenser.
4. Stir solution until dissolved. Place brew funnel into solution and allow it to soak for 1 – 2 minutes.
5. Drain small amount of solution into a container to soak spigot later.
6. Drain approximately three-quarters of solution through spigot. To drain the remainder, take dispenser to sink, swish solution and pour out from the top of dispenser. Be sure to pour out any particulate.
7. Allow dispenser & brew funnel to air dry. DO NOT RINSE. Follow local health codes.
8. Dismantle spigot and soak in solution for at least 60 seconds. Remove spigot & allow to air dry. Follow local health codes.
9. Before brewing tea, reassemble and attach spigot. Replace lid before brewing tea.

[AND/OR:]
[Directions for 1.5-oz. packet, 2.0-oz. packet, and 2 oz. scoop]

GENERAL PURPOSE CLEANING AND SANITIZING
(Kitchen utensils, dishes, glasses, miscellaneous food-contact machine parts)

1. Rinse and remove all loose food soil substances.
2. Dissolve one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5 oz. packet in 1 ½ gallons) of warm water.
3. Wipe or brush clean surface.
4. Rinse with potable water.
5. Sanitize using one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5 oz. packet in 1 ½ gallons) of warm water to yield 100 ppm chlorine.
6. Immerse equipment components, kitchen utensils, dishes, or glasses, miscellaneous food-contact machine parts into sanitizing solution for at least one minute.
7. Remove and allow to air dry. DO NOT RINSE. Follow local health codes.

[AND/OR:]
[Directions for 1.5-oz. packet, 2.0 oz. packet, and 2 oz. scoop]

SEALED FLOORS, SEALED COUNTERTOPS & STATIONARY EQUIPMENT SURFACES

1. For previously cleaned surfaces, mix the appropriate amount of sanitizing solution by mixing one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5 oz. packet in 1 ½ gallons) of warm water to yield 100 ppm available chlorine.
2. Apply with a clean cloth, sponge, spray, or completely flood surface making sure the solution completely covers the whole surface for at least 60 seconds. Let air dry. DO NOT RINSE. Follow local health codes.

[AND/OR:]

[Directions for 1.5 oz. packet, 2.0 oz. packet, and 2 oz. scoop]

CLEANING AND SANITIZING ICE MACHINES

To Clean Ice Machine Evaporator

1. Turn off refrigeration. Leave machine pump on.
2. Drain unit.
3. Dissolve one ((2 oz. packet) **[OR]** (2 oz. scoop) for every 2 gallons) **[OR]** (1.5 oz. packet for every 1½ gallons) of warm water needed.
4. Pour into unit per manufacturer's instructions. Allow to circulate for 30 minutes.
5. Brush clean any areas where solution does not contact surfaces needed to be cleaned.
6. Ice machine drums can be cleaned by soaking in solution prepared by mixing one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5 oz. packet in 1 ½ gallons) of warm water.
7. Drain unit and rinse with potable water.

To Sanitize Ice Machine Evaporator

1. Follow steps 1– 4 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
2. Drain solution and allow to air dry. **DO NOT RINSE.** Follow local health codes.
3. Discard first batch of ice.

To Clean Ice Machine Bin

1. Turn off refrigeration and water supply.
2. Remove ice from bin.
3. Mix one ((2 oz. packet) **[OR]** (2 oz. scoop) in 2 gallons) **[OR]** (1.5 oz. packet in 1½ gallons) of warm water in bucket.
4. Pour into ice bin.
5. Brush clean as necessary.
6. Take any removable parts that require cleaning and soak in solution prepared by mixing one ((2 oz. packet) **[OR]** (2 oz. scoop) for every 2 gallons) **[OR]** (1.5 oz. packet for every 1½ gallons) of warm water needed.

To Sanitize Ice Machine Bin

7. Follow steps 1 – 6 above, making sure the sanitizing solution completely covers the whole surface for at least 60 seconds.
8. Drain solution and allow to air dry. **DO NOT RINSE.** Follow local health codes.

[AND/OR:]

[Directions for 1.5-oz. packet and 2.0 oz. packet]

FOR CLEANING AND SANITIZING COFFEE KEG SYSTEMS

1. Fill cleaning bottle with water (1.75 gallons) and pour one packet of Stera-Sheen Green Label into bottle. Shake until powder is dissolved.
2. Detach Keg Coupler from Keg.
3. Attach cleaning bottle to Ready Draft Equipment Line and Nitrogen Tank.
4. Dispense cleaning/sanitizing solution through equipment and lines until solution dispenses visibly clear. Then close spigot.
5. Let solution sit in system for 60 seconds.
6. Drain solution completely.
7. Reattach Keg Coupler to new coffee keg.

8. Purge coffee line before first cup is served.

[AND/OR:]

[Directions for 2.0 oz. packet]

FOR CLEANING AND SANITIZING COFFEE KEGS AND DISPENSING SYSTEMS

1. Drain coffee from keg.
2. Rinse keg by partially filling (no more than half full) with fresh water, closing top, shaking water solution 4-5 times and then pour out. Repeat until rinse water is clear.
3. In Stera-Sheen 2.5 gallon bucket, mix one 2 oz. packet of Stera-Sheen Green Label with 2 Gallons of water using Stera-Sheen Green Label Bucket and Stir-Stick.
4. Pour ½ or 1 gallon of Stera-Sheen solution into keg and close top.
5. Shake keg 4-5 times.
6. Open top, fill remainder of keg with Stera-Sheen solution.
7. Close top, attach lines, and dispense through lines until Stera-Sheen dispenses from system.
8. Allow to soak for 60 seconds.
9. Dispense remainder of solution through lines.
10. Drain solution completely. DO NOT RINSE. Allow keg to air dry. Follow local health codes.

[AND/OR:]

[Directions for 2.0 oz. packet]

FOR CLEANING AND SANITIZING BEVERAGE DISPENSING SYSTEMS

1. Mix cleaning/sanitizing solution per dilution ratio of 2 oz. to 2 gallons of water.
2. Pour necessary amount solution into clean container than can attach to dispensing system.
3. Dispense cleaning/sanitizing solution through equipment and lines until solution dispenses visibly clear. Then close spigot or valve.
4. Let solution sit in system for 60 seconds.
5. Drain solution completely.
6. Reattach product to be dispensed.
7. Purge coffee line before first portion is served.

[AND/OR:]

[Directions for 2.0 oz. packet and 2.0 oz scoop]

FOR CLEANING AND SANITIZING BEER AND BEVERAGE LINES

1. In detergent drum, mix enough Stera-Sheen Green Label solution per manufacturer's instructions using the following ratio –
2oz. Stera-Sheen for every 2 gallons of warm/hot water
Note: This mixing ratio provides 100 ppm chlorine sanitizer for effective sanitizing.
2. Disconnect gas line from end keg tap.
3. Connect washout lead to end keg tap and to detergent drum.
4. Connect detergent line to gas drum.
5. Pull up detergent to bar taps - allow detergent to remain in lines according to manufacturer's instructions.
6. Dispense enough volume to pull up fresh Stera-Sheen Sanitizer and Cleaner solution.
7. Let solution sit for 60 seconds.
8. Disconnect washout lead from detergent drum and connect to water point.

- | | |
|---|--|
| 9 | Pull up water to bar taps to flush lines. Flushing must remove all traces of detergent. As a guide, calculate 12 liters of water per 30 meters of beer line for each tap OR Flush with a mixture of baking soda & food coloring until no trace of color. |
|---|--|

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE: Keep product dry in tightly closed container when not in use. Store in cool, dry, well-ventilated area away from heat or open flames.

PESTICIDE DISPOSAL: Waste resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: [.5 oz., .75 oz., 1 oz., 1.5 oz. and 2 oz. plastic packets] (Packet:)

Container is destroyed by removing product. Discard completely empty packet in trash.

[Outside carton] (Carton:) Offer for recycling, if available, or discard in trash.

[4 lb. Plastic jar] (Jar:) Non-refillable container. Do not reuse or refill container. Triple rinse (or equivalent). Offer for recycling, if available, or discard in trash.

**[Proposed Packet Design:
When complete label is not printed on packet, the following packet design will be used:]**

[FRONT PANEL]

**STERA-SHEEN®
GREEN LABEL
Sanitizer & Cleaner**

[Optional Marketing Statements]

- (Detergent/Sanitizer/Milkstone Remover (For Frosty™ Machines))
- (Milkstone Remover)
- (The Authorized Fresh Blends Equipment Sanitizer & Cleaner)
- (The Authorized [Fresh Blends logo] Equipment Sanitizer & Cleaner)
- (Tea Brewer Cleaner & Sanitizer)
- (Tea Brewer/Dispenser Cleanser and Sanitizer)
- (Sanitizer)
- (Sanitizer for Frozen Dessert Machines)
- (Sanitizer/Cleaner/Milkstone Remover)
- (Sanitizer/Cleaner/Milkstone Remover for Frozen Dessert Machines)
- (Sanitizer and Cleaner for Frozen Dessert Machines)
- (Cleaner and Sanitizer for Frozen Dessert and Beverage Machines)
- (General Purpose Cleaner and Sanitizer for Kitchen Utensils, Dishes, Glasses, Food-Contact Machine Parts, Sealed Floors, Sealed Countertops & Stationary Equipment Surfaces)
- (Cleaning/Sanitizing Utensils, Kitchenware, and Food-Contact Equipment for Sani Station™ One Compartment)
- (Cleaning/Sanitizing Utensils, Kitchenware, and Food-Contact Equipment for Sani Station™ Two Compartment)
- (Detergent/Sanitizer/Milkstone Remover)
- (Detergent/Sanitizer/Milkstone Remover for Frosty™ Machines)
- (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
- (Sanitizer and Cleaner)
- (Chlorinated Cleaner/Sanitizer)
- (Chlorinating sanitizer for kitchen utensils and other food-contact surfaces)
- (Cleaner and Sanitizer for Ice Machine Bins and Evaporators)
- (For Beverage Dispensing Systems)
- (For Ready Draft Dispensers)
- (For Beer Lines)
- (For Beverage Lines)
- (For Refillable Kegs)

[If included on final printed label, NSF Logo will appear on back panel]



For Institutional Use

ACTIVE INGREDIENT

Sodium Dichloro-S-Triazinetrione Dihydrate* 2.4%

OTHER INGREDIENTS 97.6%

TOTAL 100.0%

*Available chlorine 1.34%

**KEEP OUT OF REACH OF CHILDREN
WARNING**

Read outer carton label for additional Precautionary Statements and complete Directions for Use
[See (box side panel) (pamphlet inside outer carton) (outer carton label) for First Aid instructions, Precautionary Statements, Directions for Use, and Storage and Disposal Statements]

MANUFACTURED BY
PURDY PRODUCTS CO.
1255 KARL COURT, WAUCONDA, IL 60084

EPA Reg. No. 178-9
EPA Est. No. 178-IL-1
Net Weight: (.5 oz.) [OR] (.75 oz.) [OR]
(1 oz.) [OR] (1.5 oz.) [OR] (2 oz.)

(Batch Code: __) [Reviewer: Batch Code will be placed on front or back of packet with or without the heading “Batch Code”]

[Proposed Packet Design:

When complete label is not printed on packet, the following packet design will be used:]

[BACK PANEL]

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

(STERA-SHEEN GREEN LABEL SANITIZER & CLEANER required dilution:

[Reviewer: This label will include a picture similar to the picture below, depicting packet mixing directions required for 100-150 ppm available chlorine OR it will have the text found in the box below the picture.]

(Stera-Sheen Green Label Sanitizer & Cleaner required use dilution)



(2 oz.) [OR] (1.5 oz.) [OR] (1 oz.) (2 gal. of water) [OR] (1½ gal. of water) [OR]
[OR] (.75 oz.) [OR] (.5 oz.) (3-4 qt. of water) [OR] (6-8 qt. of water) [OR]
(2 qt. of water) [OR] (4-6 qt. of water) [OR]
(1.5-2 qt. of water) [OR] (3-4 qt. of water) [OR]
(4.5-6 qt. of water) [OR] (8 qt. of water)

[OR]

Stera-Sheen Green Label Sanitizer & Cleaner required use dilution

[for 2.0 oz. packet or jar with 2 oz. scoop:] (2 oz. to 2 gal. water = 100 ppm Available Chlorine)

[OR] [for 1.5 oz. packet:] (1.5 oz. to 1½ gal. water = 100 ppm Available Chlorine)

[OR] [for one 1 oz packet/scoop:] (1 oz. to 3-4 qt. water = 100-150 ppm Available Chlorine)

[OR] [for two 1 oz packet:] (2 oz. to 6-8 qt. water = 100-150 ppm Available Chlorine)

[OR] [for one .75 oz packet:] (.75 oz. to 2 qt. water = 150 ppm Available Chlorine)

[OR] [for two .75 oz packet:] (1.5 oz. to 4-6 qt. water = 100-150 ppm Available Chlorine)

[OR] [for one .5 oz packet:] (.5 oz. to 1.5-2 qt. water = 100-150 ppm Available Chlorine)

[OR] [for two .5 oz packet:] (1 oz. to 3-4 qt. water = 100-150 ppm Available Chlorine)

[OR] [for three .5 oz packet:] (1.5 oz. to 4.5-6 qt. water = 100-150 ppm Available Chlorine)

[OR] [for one 1.5 oz packet:] (1.5 oz. to 4-6 qt. water = 100-150 ppm Available Chlorine)

[OR] [for two 1.5 oz packet:] (3 oz. to 8 qt. water = 150 ppm Available Chlorine)

[OR] [for one 2 oz packet:] (2 oz. to 6-8 qt. water = 100-150 ppm Available Chlorine)

[OR] 1 oz. to 1 gal. water = 100 ppm Available Chlorine

[OR] 2.5 oz. to 2.5 gal. water = 100 ppm Available Chlorine

pH between 9 and 10

FIRST AID

If in eyes:

Hold eye open and rinse slowly and gently with water for 15-20 minutes.

Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.
Call poison control center or doctor for treatment advice.

If on skin or clothing:

Take off contaminated clothing.

Rinse skin immediately with plenty of water for 15-20 minutes.

Call poison control center or doctor for treatment advice.

If swallowed:

Call poison control center or doctor immediately for treatment advice.

Have person sip a glass of water if able to swallow.

Do not induce vomiting unless to do so by poison control center or doctor.

Do not give anything by mouth to an unconscious person.

FOR MEDICAL EMERGENCY INFORMATION CALL 1-800-222-1222

Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

NOTE TO PHYSICIAN

Probable mucosal damage may contraindicate the use of gastric lavage.

(Batch Code: __) [Reviewer: Batch Code will be placed on front or back of packet with or without the heading "Batch Code"]

(*Frosty™ is a trademark of Wendy's/Arby's Group, Inc.)